



The Lunch Line

Bureau of Nutrition Programs and
School Transportation

Please route to:

☐ Food Service Director
☐ Kitchen Staff

☐ Record Keeper
☐ Principal

☐ Superintendent

☐ _____

Published in September, November, January, March, and May

October 2006

ARE YOU A HealthierUS Challenge School?

The Mountain Plains Region now has two schools that are on the USDA list for **HealthierUS Challenge Schools**. One school is in Wyoming and another is in Montana. Let's show them what Iowa has for quality school environments! Criteria for applying for recognition can be found at: www.fns.usda.gov/tn and look under the topic of Search FNS in the left side bar and scroll down to click on Healthy Schools. Next go to the upper right box and click on **HealthierUS Challenge** to get more information on how you can apply to take the **HealthierUS School Challenge**. At this time only elementary schools can apply as criteria are still being developed for middle and high schools. Areas that are evaluated include four-weeks of menus meeting specific criteria, an ADP of at least 70%, a recent School Meals Initiative review report, Nutrition Standards for a la carte or vended foods if applicable, grades receiving nutrition education curriculum and physical education class frequency or equivalent activity. Because of the development of Local Wellness Policies, you may find that your district is already meeting many of the requirements needed to apply. If not, applying the menu planning principles outlined in the **HealthierUS School Challenge** will move your school forward toward meeting the new Dietary Guidelines.

Meeting menu planning criteria for HealthierUS School Challenge

There are some menu requirements to meet before applying for this recognition. One requirement is to offer dark green/orange vegetables or fruits 3 or more times per week. To help you add these foods, a list follows to provide some examples to meet these criteria.

Examples of Dark Green/Orange Vegetables

Acorn Squash
Broccoli
Butternut Squash
Carrots
Dark Green Leaf Lettuces or
Salad Greens, e.g. Mesclun
Pumpkin
Romaine Lettuce
Spinach
Sweet Potatoes or Yams (Orange)

Examples of Orange Fruits

Apricots
Cantaloupe
Mandarin Oranges
Mango
Orange
Peaches
Tangerines

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Another area that seems to be difficult for some menu planners is to offer cooked dried beans or peas one or more times per week. These can be purchased as dried or canned beans and peas. The following list may be useful to plan more dried peas and beans:

Examples of Dried Beans and Peas

- Pinto beans
- Great Northern or navy beans
- Kidney or red beans
- Black beans
- Lentils
- Garbanzo beans (chickpeas)
- Cowpeas
- Split peas
- Lima beans (dry, mature, such as large white)

While whole grain products are becoming more readily available, there is still a lot of confusing labeling. Please read bread product labels carefully, because some labels may look like the product is a whole-grain product while it is not. The key is to look at the ingredient list. The first ingredient or combination of three of the first four ingredients should indicate whole wheat or whole grain flours **NOT** just wheat flour.

Definition and Examples of Whole Grain Products

For the **HealthierUS School Challenge**, a whole grain product is a food/menu item where the primary grain ingredient is a whole grain. The local school review committee will review each whole grain product's recipe or ingredient statement to determine whether the product meets one of the following whole grain criteria:

A. For purchased products to be counted toward the whole grain requirement for the **HealthierUS School Challenge**:

- (1) The food product must be whole grain according to a Standard of Identity; *or*
- (2) The ingredient statement on the label of the food product must show a whole grain as the first listed grain ingredient; *or*
- (3) Where the first listed grain ingredient is not identified clearly as a whole grain (for example, the first grain ingredient is listed as "Corn") documentation must be obtained

from the manufacturer that the first listed grain ingredient is a whole grain; *or*

- (4) If the first listed grain ingredient is not whole grain, but other whole grains are listed, which when added together are at least 51% by weight of the total grains used in the product, documentation must be obtained from the manufacturer; *or*
- (5) If the food product carries the whole grain health claim on its product label it needs no further documentation regardless of the first listed grain ingredient. The whole grain health claim is as follows, "Diets rich in whole grain foods and other plant foods and low in total fat, saturated fat, and cholesterol may help reduce the risk of heart disease and certain cancers." The Food and Drug Administration requires that any food product which carries the whole grain health claim must by regulation contain 51% or more whole grain ingredients by weight per reference amount and be low in fat.

B. For school-made food products to be counted toward the whole grain requirement for the **HealthierUS School Challenge**, the food product must meet one of the following criteria:

- (1) The total grain weight in the food product must be 100% whole grain; *or*
- (2) If only two grain products are used in the preparation of the food product (for example, white flour and whole wheat flour), the weight of the whole grain must be at least 51% of the total grain weight; *or*
- (3) If multiple grains are used, then the weight of the whole grains added together must be at least 51% of the total grain weight of the product.

For further discussion on whole grain products, review the "**HealthierUS School Challenge Whole Grains Resource**" and the "**Frequently Asked Questions**" document on the Team Nutrition website:

<http://www.fns.usda.gov/tn/HealthierUS/index.html>

For questions or assistance in helping your school apply for the "HealthierUS School Challenge" award, contact Jane Heikenen at jane.heikenen@iowa.gov

Whole Grains With All Your Meals

The 2005 Dietary Guidelines for Americans recommend that half of the grains consumed be whole grains. Simply stated, whole grain foods are linked to better health and may help protect us from many chronic diseases including heart disease and cancer.



Schools are encouraged to consider purchasing and offering whole grains whenever possible as part of their efforts to promote healthy eating. Many schools traditionally have not served whole grain products. But it is no longer acceptable to serve refined grains to students because "they don't like the taste or appearance of whole wheat". Schools throughout Iowa are successfully adding whole grain products throughout their menus in a variety of ways. Use the information in this article to expand your knowledge as you work to increase whole grain consumption and improve student health.

Read ingredient labels

In order to make a determination whether a product is really a whole grain, the ingredient label must be thoroughly read. Use the lists below for assistance when making purchasing decisions.

These terms *do* indicate a whole grain product: Whole wheat, whole grain corn, bulgur (cracked wheat), brown rice, whole oats (oatmeal), graham flour, and crushed wheat.

These terms *do not* indicate a whole grain product: Wheat flour, all-purpose flour, unbleached flour, enriched flour, semolina, durum flour, stone-ground, multi-grain, 100% wheat, cracked wheat, seven-grain, and bran.

Whole grain guidelines

- When reviewing a product ingredient label, look for the word "whole" before the grain to ensure you're getting a 100 percent whole grain product.
- Color is not an indication of a whole grain. Bread products can be brown because of

molasses, caramel color, or other added ingredients.

- Substitute recipes calling for pasta with whole-wheat pasta.
- Experiment by substituting whole wheat or oat flour for up to half of the flour in muffins or other flour-based recipes.
- If wanting the product to be 100% whole wheat, substitute 1-cup whole wheat flour minus 1-tablespoon for every cup of all-purpose or bread flour.
- To create a lighter whole wheat loaf, add 1-tablespoon gluten flour and 1-tablespoon liquid for each cup of whole wheat flour.

Suggested whole grain menu items

- Whole wheat buns, rolls, bagels, pitas, and bread
- Whole wheat pizza crust
- Whole wheat tortillas
- Oatmeal
- Brown rice
- Buckwheat
- Bulger (cracked wheat)
- Whole wheat breading
- Whole wheat pasta
- Whole grain crackers or croutons with salads
- Whole grain breakfast cereals



Are Your Recipes Acceptable for Use?

Beginning July 1, 2006, the revised recipes contained in the USDA Recipes for Child Nutrition Programs – Schools, currently posted at the NFSMI websites, should be the **only USDA recipes used for meeting school meal requirements for Federal reimbursement.**



These recipes are currently available online at:
http://www.nfsmi.org/Information/school_recipe_index_alpha.html
(all of the recipes are listed in alphabetical order) and
http://www.nfsmi.org/Information/school_recipe_index_number.html

All of the recipes are listed by order of recipe number. In addition, SFA's were mailed a CD with the recipes direct from USDA this summer.

As of June 30, 2006, the following USDA recipes should **no longer be used** for meeting school meal requirements for Federal reimbursement:

- 1988 Quantity Recipes for School Food Service;
- 1995 Tool Kit for Healthy School Meals;
- Recipes containing Hazard Analysis Critical Control Points based on the 1999 Food Code, provided on CD from the NFSMI;
- Chef Challenge recipes; or
- Any other USDA recipes published prior to the revised (April 2005) school meal recipes.

The recipes from the 1988 Quantity Recipes for School Food Service and the 1995 Tool Kit for Healthy School Meals were revised using updated yields from the Food Buying Guide for Child Nutrition Programs and using the 2005 Food Code for the Hazard Analysis Critical Control Points. The revised recipes were combined into one source and in April 2005, the USDA Recipes for Child Nutrition Programs – Schools were posted at the National Food Service Management Institute's (NFSMI) website. The April 2005 version supersedes all other versions of school recipes.

Additionally, when using the USDA recipes corrections should be made to ensure that they meet State standards. Iowa is current using the 1997 Food Code for the Hazard Analysis Critical Control Points. So whether using printed copies or adjusting the recipes in your software packages, make sure that the HACCP temperatures reflect the 1997 Food Code. See the chart Recipe Update Effective July 1, 2006 enclosed with the memo dated May 31, 2006, from Patti Harding – subject 2006-2007 Program Year Information.

If not using USDA recipes, your recipes should be standardized (another topic in its own) including the HACCP process requirements. Recipes that you have previously standardized may require you to go back and update based on the crediting of the revised Food Buying Guide for Child Nutrition Programs.

Any recipe that is new to your operation should be standardized for the following reasons:

1. The equipment in your school may vary from the equipment used in standardizing the recipe.
2. Check the yield of the recipe to ensure that you have a yield close to what is projected.
3. Make the recipe in the quantity that will be prepared consistently to see if there are yield changes, consistency changes, or flavor changes.
4. Revise the Critical Control points so they match the temperatures used in Iowa.

Nutrient Analysis Software recipes:

Schools will need to be aware that some of the software used by schools for nutrient analysis may not currently contain the correct version of the recipes. While all USDA approved software programs already include the updated nutrient values in their inclusion of CN database release 9, some software companies had previously and voluntarily included complete recipes with ingredients in their software. However, the ingredient recipes in these additions to the software may not be the revised recipes and should not be used unless they are verified to be the revised version. Schools should also note that USDA does not review the accuracy of voluntarily added software features, therefore, if schools choose to use ingredient recipes included in software programs they are using them at their own risk.

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SPECIAL NOTE:

Temperature citations in these recipes reflect the FDA 2001 Food Code as amended in 2003. Current Iowa Food Code is 1997. See chart below.

Differences between Iowa Food Code and FDA Code

Food Item	Iowa Food Code Section	Iowa Food Code	FDA Food Code
Raw pork	3-401.11	155° for 15 seconds	Roasts to 145° for 4 minutes, other pork 145° for 3 minutes
Raw poultry, stuffed pasta	3-401.11	165° for 15 seconds	
Roast beef, corned beef	3-401.11	145° for 3 minutes	145° for 4 minutes
Hot fruits and vegetables	3-401.13	140°	135°
Ready-To-Eat Food from a commercial processor	3-403.11	140°	135°
Cooling	3-504.11	Within 2 hours, from 140° to 70°	Within 2 hours, from 135° to 70°
Hot holding	3-501.16	140° or above	135° or above

Try the new recipes that have been tested, revised and have complete instructions and complete HACCP information. ENJOY!

Meal Counting

Budget cuts, new administrators, and a desire for increased efficiency are all reasons given when a school's meal counting system is found to be inadequate during an administrative review.

Now is a good time to make sure that the meal counting systems used for all meals (breakfast, lunch, and snack) complies with USDA regulations. The primary focus when making this determination is to ensure that the meal count provides an accurate count "by eligibility" "at the point of service" and protects the anonymity of the free and reduced recipients. For example, this means that the daily count must be based on an *in-line count in the cafeteria or lunchroom using coded tickets*, not in the students' classrooms, the hallway, or office. In its simplest form, students hand a cashier their lunch ticket (coded by eligibility category) in the cafeteria immediately before or after getting their tray. Schools using a coded roster must have participation tallied at the point of service as children go through the line. Again, this process cannot be done in the classroom, office, or alternate location.

If the meal counting system is found to be unreliable during an administrative review, there is a potential for fiscal action to be taken on claims submitted back to the beginning of the school year. In addition, a follow-up review is sometimes scheduled to confirm that adequate changes have been made to the meal counting process. It is essential that all claims be based on a system that is acceptable. For a list of meal counting methods with a short description, refer to "Daily Counting Methods 05-03", form NSLP007, in the form download section of the CNP 2000 on-line application system.

The "Self-Monitoring Form On-Site", form NSLP018, is also found on the form download page. **This form must be completed by February 1st each year in SFAs with more than one building.** The purpose of this form is to ensure the local SFA has checked that the system in place at all buildings complies with regulations every year.

Legislation and Lunch

Annually, the Bureau and SNA-Iowa prepare a package of information about child nutrition programs in Iowa for distribution to the Congressional delegation. This includes information on the participation rates for school lunch and breakfast. Since 1980-81, school breakfast participation in Iowa has increased four-fold. School lunch participation has almost recovered from the drastic drop in 1980-81, when government financial support was cut significantly. As the numbers of lunches rise, the proportion of lunches that are provided free or at reduced prices has risen at a more rapid rate, underscoring the contribution of the school meals programs in meeting the nutritional needs of America's children.



Up to date information on the status of legislation affecting school meals programs is available with the flick of a mouse at <http://capwiz.com/asfsa/home/>. This site, available to School Nutrition Association (SNA) members and nonmembers, includes links to all pending school meals congressional legislation. Of particular interest is legislation seeking to change the times and locations when foods of minimal nutritional value can be sold in school buildings. This legislation would update the definition of foods of minimal nutritional value (which has not been changed since 1979).

"In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age or disability.

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TTY). USDA is an equal opportunity employer."

It is the policy of the Iowa Department of Education not to discriminate on the basis of race, color, national origin, gender, disability, religion, creed, age or marital status in its programs or employment practices. If you have questions or grievances related to this policy, please contact the Legal Consultant, Department of Education, Grimes State Office Building, Des Moines, Iowa 50319-0146, 515/281-5295.

Verification

It's that time of year again: Verification! SFAs are required to complete verification annually to ensure that students are receiving the appropriate level of meal benefits. SFAs must select a sample of their approved applications to check. The sample must be selected on **October 1, 2006** and the process must be completed by **November 15, 2006**.

Applications Subject to Verification

Remember that only applications are subject to verification. Foster child **are included** in the sample to be verified. Households approved for free meals based on letters of direct certification are not verified. Students identified as homeless or migrant, and students income eligible for Head Start or pre-K Even Start, are not verified. Applications "carried over" from last year are not include in the sample to verify.

Preparing for Verification: How Do You Select Your Sample?

The first step is to determine the sampling process required. SFAs that had a low level of non-responsive households LAST YEAR may choose to select a smaller sample. Use this formula to check the non-response rate:

$$\frac{\# \text{ households not responding}}{\# \text{ households verified}} \times 100 = \text{non-response rate}$$

The number of households verified and non-responding is reported on last year's Verification Summary Report. Remember that in the verification sample calculation you ALWAYS round UP! Every SFA with students receiving free or reduced price benefits must verify at least one application.

If your SFA experienced a non-response rate of less than 20%, you may select the Alternate sample method. If your SFA's non-response rate is 20% or higher, you must use the Basic sample method (3% error prone sampling). Review the August 24, 2006, memorandum for details on how to select the sample.

Update This Year

The National School Lunch Act, when it was amended in 2004, specified the exact number of applications that are required for verification. SFAs are required to verify that number, but no more. SFAs may no longer verify all applications.

Confirmation

Remember to confirm the benefit level before notifying households of their selection for verification. Confirmation must be done by someone other than the determining official.

What Is Acceptable to Document Benefit Status?

Households must provide documentation to prove that they qualify for the benefit status they are receiving. This includes

- Wage stubs documenting income from wages or salary for one month prior to application to the date the application was selected for verification;
- Last year's tax return to document income from self employment or farming;
- Payment vouchers for child support, pensions, disability, Social Security, etc.;
- A Notice of Decision with a case number to document Family Investment Program (FIP) or Food Assistance. The EBT card number is NOT the case number.

Follow-up

Households must be provided with a toll free number to call if they have questions or need assistance. SFAs are not required to install a special line but they must make sure that households in the district can call with verification questions without charge. SFAs may accept collect calls to meet this requirement, but households selected for verification must be notified of the method. Households that don't respond in a reasonable period of time must be contacted for follow-up. The person making the follow-up contact must sign and date the application. The person doing the follow-up may be the determining official, the confirming official or someone different.

Important Dates To Remember

- October 1, 2006: Determine the sample size required. If your SFA is eligible for an Alternate method, make your decisions about sample selection.
- November 15, 2006: Verification must be completed. This means that all applications without changes are verified and all letters of adverse action have been mailed to households whose applications were not verified. Keep this date in mind when setting dates for households to get back to you with information. If the SFA does not meet this deadline, you must prepare a

corrective action plan describing how the SFA will meet the deadline in the future.

- February 15, 2007: Verification Summary Report must be completed on line. If this deadline is not met, SFA reimbursement may be withheld by the State Agency.

Questions?

Contact Patti Harding at patti.harding@iowa.gov 515-281-4754 or Nancy Christensen at nancy.christensen@iowa.gov, 515-281-5663.

Mark Your Calendars!!

October 2006						
S	M	T	W	TH	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

October 11, 2006—3:00-5:00 PM

REBROADCAST OF—

School Food Safety Program: Process Approach to HACCP Principles, Part 2

To sign up for these sessions go to:

http://www3.iptv.org/iowa_database/cal-default.cfm

October 9-13, 2006

National School Lunch Week “Vote for School Lunch”

<http://docs.schoolnutrition.org/meetingsandevents/nslw2006/index.asp>

November 7, 2006—3:00-5:00 PM

NEW--School Food Safety Program Part 3: Voices from HACCP Compliant Schools. To register for the live session go to:

http://www3.iptv.org/iowa_database/event-detail.cfm?ID-7241

If you have questions on course content contact Sandy Fiegen at sandra.fiegen@iowa.gov If you have difficulty with the IPTV web site registration process, contact Abby Brown, 1-800-52-1290 or abby@iptv.org

Unable to View Entire Web Page?

Does the website look the same, but the information you are looking for is gone? Have you been to a website before and now you can't find the information? Do you think there should be more to a website, but can't find what you are looking for? Are you only seeing part of the page? If you answered yes, one answer may be that you are not viewing the entire website's page.



There are a few reasons why you can't view an entire web page. Your display settings may have been changed on your computer. Your Internet browser's setting to view the web may have changed. The actual website's page may have been updated to expand the width and/or length of the page.

The easiest way to know you are not viewing an entire website's page is if there is a horizontal and/or vertical scroll bar showing on the web page. A scroll bar will look similar to Example A. To navigate, use the scroll bar(s) to peruse the entire web page.



Please send us questions you have about using our website(s) and we will attempt to answer them via email, newsletter or both. Please send your questions to ellen.miller@iowa.gov.

Nutrition Workshop

The Iowa School Nutrition Annual Nutrition Workshop will be held Saturday, October 28th in Marshalltown. Registration materials will be mailed to members soon by SNA. As a supporting sponsor, the Bureau will also post the information on our website. Questions should be directed to Cathy Gehris at 319-338-5436.

Recap of Summer Short Courses

Over 387 persons from school districts throughout the state participated in six sessions or workshops, held on or near the Iowa State University campus in June and July 2006. Workshops covered the process approach to HACCP, the basics of food service, primary responsibilities of school food service management, how to use the Food Buying Guide, and as part of the manager's update, basic financial management issues.

The National Food Service Management Institute from Oxford, Mississippi sent three educators to instruct on nutrition basics and the new food guide pyramid's relationship to the meal patterns, the Food Buying Guide, and other meal planning resources.

Many participants indicated that they had learned a lot from attending workshops; they met and networked with people who have the same responsibilities as they do, and were able to strategize how to approach common problems. Most people indicated that they would choose to attend future workshops and that they were more prepared to start back to work in the fall after having attended.

Of the 37 persons attending the New Manager Orientation, over half were first year managers. Many commented that the two and a half day workshop helped them to gain perspective on what their job requirements would be.

We welcome you to join next summer's workshops! Look for more information in the early spring LunchLine editions.

If you have suggestions of topics to include or general suggestions relative to training needs, please contact Sandra Fiegen at sandra.fiegen@iowa.gov

Julia's Tidbits

Hopefully by the time you read this article, you will have discovered that the Department of Education and thus the Bureau has a new web site with a new look and feel! There have been some technical difficulties with the new web site, so continue to go to <http://www.state.ia.us/educate/ecese/fn/index.html> and you will be redirected to the new web site when it becomes available.

The new site will continue to evolve over the coming year with changes to enhance usability as a result of your feedback. Changes you'll find already are a button on the Home Page for Nutrition Programs for easy access to the web-based application and claiming system. We recommend you bookmark the Bureau home page which will then allow you to easily check the Bureau website for updates and jump to the web-based application and claiming system quickly as well.

Some of the new features to be added during the coming year include the opportunity to subscribe to an e-mail newsletter service that will then notify you electronically when a new Lunch Line or Commodity Newsletter has been posted. In addition, the Bureau plans to add a feature to allow you to register via the web for certain types of workshops. You will be notified and provided directions as these new features become operational.

Suggestions of items to add to the website or how to organize the content to make it easier for you as a user are welcome. We want to make this site as functional as possible, comments should be directed to Ellen.Miller@iowa.gov or Janelle.Loney@iowa.gov.

Changes to the Review Process

Another significant change you will begin to see during the coming year is related to the review process. Consultants have been using, for a number of years, an electronic Excel-based review form for the School Program areas. The USDA Coordinated Review Effort, or CRE, review form is in the final stages of being converted to a web-based document. This change will allow for numerous pieces of information about your program from the application and claim to be transferred electronically to the CRE, saving the consultants time with data entry.

As part of this change you will be able to enter your responses to the required corrective action and other recommendations via the web. Again, this will reduce paper flow, related mailing costs, and associated time. This data will be integrated with summary data from the SMI and be part of an updated overall CRE Review and SMI tracking system at the State Agency. More information on this change will be provided when the new system is ready for full implementation later this school year.

Other Changes

One of the other changes that will be occurring during this upcoming year that I want to make you aware of relates to a consolidation within all of DE of accounting related functions. Part of these changes have already begun, with the three accounting staff Wanda Schmidt, Sandy Sandvick, and Pam Taylor now being part of the Bureau of Internal Operations. These three individuals will continue to work primarily on accounting functions related to the USDA Child Nutrition Programs as they do now. However, some functions they currently perform are more program than accounting functions and these will remain with other Bureau staff. Related to these changes some of the clerical and secretarial staff within the Bureau are performing some functions that are considered accounting. These functions are also moving to the Bureau of Internal Operations.

Until you are notified otherwise via a special mailing or a notice inserted in with a warrant mailing, continue to call the same people you have always called for any questions. The transition will occur over a period of time, not all at once, related to training on new responsibilities that will need to occur as part of this process. So, don't be surprised if one day you call in to ask a question and are told someone else is now handling that and you are transferred to another individual. We will do everything possible at this end to make the transition as smooth as possible for you, but I'm certain we will need your patience as individuals learn new responsibilities and we sort out work load and who is doing what. If concerns develop, please feel free to contact me directly if you feel there is something I need to be aware of that might help make things work better from your perspective.

Julia.Thorius@iowa.gov

Commodity News

Warehouse Rates for 2006-2007

- Handling and Storage--\$1.57 per case.
- Dry storage rate for each additional month \$0.22/case.
- Refrigerated storage for additional months \$0.37 per cwt. gross.
- Freezer storage for additional months \$0.62 per cwt. gross.
- Admin. fees for processed commodities \$0.54 per case.
- Split Delivery charges—In-town--\$40.50
Out-of-town \$67.50.
- There will be no minimum delivery charges.
- Deliveries are to be made between the hours of 7:00 a.m. and 4:00 p.m., unless prior arrangements have been made.
- The driver is to get your commodities to the end of the trailer. It is your responsibility to get them inside your school.
- Be sure someone checks the commodities in when they get to your school.

2006-2007 Warehouses

Iowa will use two (2) commercial warehouses to store and deliver commodities to each school this year. They are:

Des Moines Cold Storage
Contact: Teri Klyn
4770 NE 17th Court
Des Moines, IA 50303-0781
515-262-6560

Mason City Cold Storage
Contact: Eldon Reinhart
633 15th Street SE
Mason City, IA 50401
641-424-8369

All former Sioux City warehouse schools will be served from the Des Moines warehouse.

Deliveries Short/Damaged

When commodities arrive at your school, the product unloaded should be carefully counted and checked to make sure you are receiving the correct amounts. If you discover a shortage or any damage, make sure the driver makes a note on the warehouse release and initials it. You must have a driver's signature indicating a problem on your delivery, before an adjustment can be made on your billing.

Commodity Values for 2005-06 and 2006-07 can be found at

www.state.ia.us/educate/ecese/fn/commdist/values

Iowa State Commodity Advisory Council for 2006-2007 can be found at

www.state.ia.us/educate/ecese/fn/commdist/council

The new Department of Education website will be available in the near future we will keep you informed.

Iowa Commodity Distribution Plan

During the 2006-07 school year, the Iowa Food Distribution System is planning on six deliveries made by Keck, Inc. Keck, Inc. will usually call a school at least 24 hours ahead of the planned delivery. The beginning date you see below is just the planned beginning of the 5-week cycle. You may be delivered at any time within that 5-week cycle. The first delivery period is called 7A, the second is 7B, the third is 7C, etc. If you have any questions call the State Agency at 515-281-4032.

7	A	8/14/06	Ordering completed
7	B	9/25/06	Ordering completed
7	C	11/13/06	(On the web by Oct. 13)
7	D	1/1/07	(On the web by Dec. 1)
7	E	2/12/07	(On the web by Jan. 15)
7	F	3/26/07	(On the web by Mar. 2)

Processed Commodity Food Items for 2006-2007

All food items coded 2500 or above are processed food items and are an extra cost to your school district. You will be allocated one (1) of each item for all processed foods coded 2500 or above. If you

do not want this product you must put a “0” in the amount wanted column. You **do not** have to take these processed food items. Please note that there is a difference between the commodity value and the price of each item. The commodity value is the amount in each unit of product that is deducted from your school entitlement. The price of each item is the cost of the finished product, including the per case shipping and handling fee charged by Keck, Inc. for each case of product shipped. These are all optional products. The costs will be included in the amount you pay Keck, Inc. There will be no separate billings for processed products.

USDA Announces Value of Donated Foods as 16.75 Cents Per Meal

For the 2007 school year July 1, 2006 through June 30, 2007, USDA announced the value of donated foods or cash-in-lieu of donated foods it gives schools and institutions as 16.75 cents. The per-meal rate applies to each lunch served by schools participating in the National School Lunch Program.

In addition, commodity allocations available to the State have been increased by approximately \$.0177 per meal related to a shortfall in the total commodities offered to SFA in the 2006 school year.

AMS Livestock Customer Service Product Survey Form

The Food Distribution Division, in collaboration with the USDA Agricultural Marketing Service (AMS), is now offering a new on-line AMS (Omb No. 0281-0182) posted on the AMS website:

www.ams.usda.gov/lscp/lscp_product_survey_commodity_food_purchases.htm

The purpose of this survey is to allow USDA to obtain ongoing feed back on the acceptability of USDA Commodity Products. This survey is an online service form that collects feedback for AMS Livestock products only (i.e., beef, pork, and fish). USDA’s long-term goal is to collect similar on-line feedback for all programs (i.e., poultry, fruit, vegetables, grains/bread, dairy, etc.) If you complete the survey and want to make further comments, send them directly to AMS at: ls.cp@usda.gov. Please be advised that the feedback being requested on the acceptability of USDA commodities does **NOT** include finished products from state approved processors.

On-line Commodity Ordering

Is “Timing-out” on the commodities website a problem for you? When you are placing your commodities order onto the website and you click on the “UPDATE” button do you get kicked-off, back to the webpage where you have to login?

There are 90 to 100 commodity items to order. **In the time it takes to go through each one of those items and place an order for each item, you may be kicked-off the commodities website without your knowledge.** This is because the screen you are looking at has a limited time to be viewed before it automatically kicks you out of the secured site.

You can click on the “UPDATE” button as many times as it takes to fill out an order. So when you are placing your order try completing 10 items at a time. THEN click on the “UPDATE” button, and repeat for the next 10 items until you have completed your order. After verifying all items submitted, finish your order by clicking on the “UPDATE” button a final time and then click the “CERTIFY” button. Once the “CERTIFY” button is used you won’t be able to make any more changes to your order. If you are still getting kicked-off our website, please contact Ellen Miller at 515-281-4542.

School Holidays/Vacation Schedules

Some of you have sent into Keck, Inc. your school’s holidays or vacation periods in which your school will not be in session. If you have any additions or updates to these times, please let Keck, Inc. know. You may obtain another form from the commodity web site and then FAX it into Keck, Inc. at 515-244-5252.

